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03 JUN -5 PM 3:26

May 16, 2000

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FSIS Docket Clerk
Docket #00-014N
U.S. Department of Agriculture
Food Safety and Inspection Service
Room 102
Cotton Annex
300 12th St., S.W.
Washington, D.C. 20250-3700

Dear Sir or Madam:

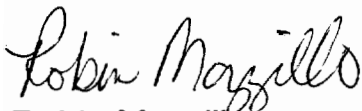
This letter is in response to the petition the Meat and Poultry Industry has submitted to the U.S. Department of Agriculture's Food Safety and Inspection Service.

I feel that the industry has the right to recognize prerequisites programs in place. These programs are the basis of HACCP. The HACCP program was not meant to replace these.

I also feel that the suggested definition changes are in order.

As for the petitioners request amending the regulation to provide that a HACCP system be found inadequate only when the adulterated product has been shipped, I totally agree. There are too many inspectors in the meat and poultry industry with a Hitler syndrome. These are the inspectors that take the regulations and modify them to their liking. We need and definite 'yes or no' on the definition "inadequate HACCP system" and I think you can only have that in shipment beyond the control of the producer.

Sincerely,



Robin Mozzillo
Meat and Poultry consumer